Food.

1930'S APPLE AND NUT PIE

Recipe by mary winecoff

I tore this recipe out of Family Circle. I have not tried it yet but it sounded very easy to do. Would be great topped with vanilla ice cream

READY IN: 1hr 20mins

YIELD: 1 pie

UNITS: US

INGREDIENTS

1	refrigerated pie crust (1/2 package)
1 ¼	cups light brown sugar, packed
1	cup all-purpose flour
½	cup unsalted butter, softened
½	cup walnuts, chopped
3	granny smith apples, peeled, cored and thinly sliced

NUTRITION INFO

Serving Size: 1 (1272) g

Servings Per Recipe: 1

AMT. PER SERVING	% DAILY VALUE
Calories: 3551.1	
Calories from Fat 1561 g	44 %

Total Fat 173.5 g	266 %
Saturated Fat 75.5 g	377 %
Cholesterol 244 mg	81 %
Sodium 942.8 mg	39 %
Total Carbohydrate 490.8 g	163 %
Dietary Fiber 18.5 g	73 %
Sugars 314.9 g	1259 %
Protein 29.4 g	58 %

DIRECTIONS

Heat oven to 450°F

Fit pie crust into a 9 inch pie plate.

Prick with a fork and crimp edges.

Bake about 11 minutes or until golden brown.

Cool completely.

In a large bowl, beat 1 cup of the brown sugar and the flour, butter and walnuts together until crumbly, set aside.

Arrange half of the apple slices in crust.

Sprinkle remaining 1/4 cup of sugar on top.

Add remaining apple slices and top with crumb mixture.

Reduce oven heat to 350F and bake pie 1 hour or until browned.